

## HEAVYWEIGHTS IN ACTION AT OKLAHOMA STATE FAIR

One of the big vaudeville features of the eighth annual Oklahoma State Fair and Exposition, Oklahoma City, September 22 to October 3, 1914, will be Power's New York Hippodrome elephants. For seven years this wonderful act has been staged at the mammoth New York Hippodrome, and it will be seen in the Southwest for the first time. Without question, it

ing dinner at a table, rocking a baby, playing games, and retiring to bed, the very limit of animal training has been reached. Jeannette and Julie Powers are attractive girls, who are costumed neatly, and they display the training of two elephants, one presenting "Baby Mine", a tiny performer, and the other introducing an average sized beast.



Power's New York Hippodrome Elephants, one of the big vaudeville acts at the Oklahoma State Fair and Exposition this year.

is declared to be the best elephant act in the world. The elephants work as though they enjoy it, and two of them are put through individual routines by ladies. Hooks are never used and it is rarely necessary for the trainers to give the word of command loud enough to be heard by the audience. When charming young ladies put ponderous beasts through routines embracing all sorts of experiences, such as eat-

George Powers later puts several elephants through a series of formations and display of training which is a notable accomplishment in animal training. Three heavyweights are shown in action in the illustration and the Power's elephants are being played up as a big feature at the Oklahoma State Fair and Exposition because no amusement place west of New York ever presented an act which can rival it.

### FOR THE BEST TOMATO SOUP

Ingredients Should Be of the First Order, and Much Care Given to Its Preparation.

Peel two pounds of nice ripe tomatoes and cut in two. Remove seeds. Take a stewpan to hold four quarts of liquid, put therein two ounces of butter, one onion finely chopped, and melt together for three minutes to heat only, but not to color, otherwise the soup will be spoiled, adding one teaspoonful of castor sugar and a little salt. Remove from the fire and add a large tablespoonful of flour. Drop all the tomatoes into the mixture and mix well together. Then add two quarts of meat stock (not clarified), boil briskly, stirring all the while; then allow to boil gently for one hour. Skim off grease from time to time and pass through a fine sieve; return to stewpan, season with pepper and salt or tabasco, and, if not thick enough, a little arrowroot or fecula diluted in a little cold water will slightly thicken and add to the smoothness. This soup is particularly nice with rice, and the starch water in which the rice is boiled will serve to thicken the tomato soup.

### Almond Cream Squares.

Put two pounds of sugar and a little less than a gill of water into a saucepan. Place the pan on the fire and stir the sugar and water until the mixture starts to boil. When it is boiling thoroughly, add a little less than a half a pint of cream, stirring it in, and cook until it forms a soft ball when dropped in cold water.

Take off the fire, add vanilla flavoring and stir until it looks creamy, sprinkling chopped dry blanched almonds in while stirring; then pour out on greased paper or a marble slab and cut into squares.

### Wedding Cake.

One pound of butter and same of sugar, thoroughly mixed together; 1 pound of eggs, yolks and whites beaten separately, putting the whites in first, with the butter and sugar, and blend thoroughly. Add 2 pounds of raisins, 3 of currants, teaspoonful each of clove and mace, 1 tablespoonful each of cinnamon and allspice, 1/2 cupful molasses, 1 pound of pastry flour, teaspoonful of cream tartar, 1/2 teaspoonful soda, dissolve in little water, the yolks of the eggs, and 3/4 pound of citron, cut fine, and added last, when in pans. Makes the good-sized loaves. Bake eight hours in a slow oven.

### California Nut Cake.

One cupful of sugar, one egg, one-half cupful of butter, two-thirds cupful of sweet milk, two and one-half cupfuls of flour, two teaspoonfuls baking powder, one-half level teaspoonful soda, one-half cupful chopped raisins, one-half cupful chopped walnut meats. A little cinnamon, cloves and nutmeg. Save a little flour out to mix raisins and nuts. Bake in cup cake tins. Hickory nuts or butternuts make a richer cake.

### FOR THOSE FOND OF ALMONDS

Desirable Dessert Dish That is Made With the Addition of Gelatin and Sugar.

One cupful of sweet almonds, blanched and chopped fine, half a box of gelatin soaked two hours in half a cupful of cold water. When the gelatin is sufficiently soaked put three tablespoonfuls of sugar into a saucepan over the fire and stir until it becomes liquid and looks dark; then stir the chopped almonds thoroughly into it; turn it out on a platter and set aside to get cool. When the sugar and almonds mixture has cooled break it up in a mortar, put in a cup and half of milk and cook for ten minutes. Now beat together the yolks of two eggs with a cupful of sugar and add to the cooking mixture; add also the gelatin until smooth and well dissolved; take from the fire, set in cold water and beat until it begins to thicken; add two quarts of whipped cream and turn the whole carefully into molds, set on ice to become firm. Spongecake is then placed around the mold or lady fingers, halved if more convenient.

### Carrots.

After scraping four carrots, cut in to long slices. Cover with cold water for half an hour. Then put them into a saucepan of stock and allow them to simmer until tender. Drain and pass through a colander. Beat two eggs until light and add them to the carrots with a teaspoonful of salt, a dash of pepper, onion juice if desired, and a tablespoonful of sweet cream. Fill into timbale or ordinary cups. Let them cook in a pan of boiling water for twenty minutes, the cups covered with greased paper. Turn from the cups, garnish with parsley or freshly cooked peas and serve hot.

### Chicken a La Monte Carlo.

Melt two tablespoonfuls of butter in an earthen dish or casserole with one carrot, three onions sliced, two bay leaves, salt, pepper and some thyme. Add a young fat fowl, cut into joints and let it get brown. Then add one pint of consommé and cover, air tight. Cook three-quarters of an hour. It must simmer all the time. If the fowl is old it will take longer to cook it. Add two tablespoonfuls sherry, a dozen potato balls fried in butter, a dozen button mushrooms and some chopped parsley. Let it cook ten minutes more and serve in the sauce dish or the charm of it will be lost.

### Rye Bread.

Pour 2 cupfuls of scalded milk on 2 tablespoonfuls each of sugar and butter and 1 teaspoonful salt. When lukewarm add 1 yeast cake dissolved in 1/2 cupful lukewarm water, then add 2 tablespoonfuls of caraway seeds and 6 cupfuls rye flour. Toss on a slightly floured board and knead in 1 1/2 cupfuls of entire wheat flour. Cover and let rise until it has doubled its bulk. Shape into loaves, put in greased pans, cover, again let rise and bake.

## AFRO-AMERICAN CULLINGS

In a letter to the Washington Star Mr. Michael Jones has the following to say:

As one intensely interested in the best possible welfare of my race, and as one who has and will always attempt to help usher the negro to the topmost peaks within the realms of human possibilities, I want to call attention to the fact that practically all the strides which have been made in business, commerce and finance in America have been made by the thrifty, industrious and enterprising white man in whose midst the negro has lived, thrived and prospered.

I firmly believe that the colored race has risen no higher than the present unsatisfactory position it now occupies largely because of its lack of a larger participation in the business, commercial and financial phase of our American life. Doubtless there are many reasons why this is true. However, one of the greatest—if not the greatest—reasons for this lamentable fact is so well explained in a letter received from Senator Works, and so much in harmony with my conviction, that I take the liberty to quote from that keen-sighted statesman. "I believe," says Senator Works, "that if the colored people would leave off thinking so much about politics and political advantage and turn their attention more largely to advancement along business lines and useful occupations they would succeed very much better than they have in the past and would remove much of the opposition that exists against their race."

"They have accomplished absolutely nothing in a political way, excepting that a very few of their number, comparatively, succeed in securing small offices, and the great masses of the people receive no benefits from their participation in politics."

I repeat that Senator Works expresses my sentiments in this regard. I want to be correctly understood. I believe that any nation which takes the ballot or any other birthright from any group of her citizens because of race, previous condition of servitude or political advantage commits a wrong, a deep and bitter wrong, and will ultimately suffer—inevitably so; but I am thoroughly convinced that the American colored man, or any other materially weak race in a similar condition, should abandon politics, as such, and strive to build and strengthen the business, commercial and financial phases of its life.

With considerable interest I have noted that during the past four months colored inhabitants of the District of Columbia have assembled at eighteen monster mass meetings for the express purpose of protesting against segregating of the colored employees in government departments. With a much larger degree of both interest and satisfaction have I observed that during the same period of time progressive business men of my race in this city have held forty-five meetings for the specific purpose of urging colored citizens of the District to direct more of their energy toward the development of business among the race. I trust that more members of my race, especially in the city of Washington, will realize the great advantage and seize the vast opportunity of conducting independent businesses of their own instead of being dependent upon some obscure government position that in many instances subjects them to humiliation, discrimination and segregation.

Free and irresponsible as a colt, oblivious to the events of the world as an Eskimo, in a four-room house on a rocky Oklahoma farm of 80 acres, lives a ten-year-old colored boy who doesn't know that he is one of the richest boys in the state, and if he did, the fact would carry no significance in his brain. Little "Dan" Tucker often sings for his supper, but he doesn't have to—he doesn't have to do anything for his subsistence, and probably never will. This month saw deposited to his credit \$12,000, and every day he makes not less than \$190.

Dan Tucker is the son of James and Elizabeth Tucker, children of slaves of the Creek Indians freed by the Civil war. By virtue of a treaty made between the United States and the Creek Indians at Fort Smith, Ark., in 1868, slaves formerly belonging to the Creeks, and their descendants, were given an equal share with their former owners in the government allotment of the old Creek lands in the Indian territory. And that is how Dan Tucker now owns 160 acres of land lying 15 miles east of Cushing, Okla., in the heart of the newly developed Cushing oil fields.

Negro farmers own or control 5,100,000 acres of land in the state of Alabama, or 350,000 more acres than they controlled in 1900, the New York Times states. The colored farmers of the state have under their control 3,563,000 acres of improved land, and are farming 500,000 more acres of improved land than they were cultivating in 1900. In ten years the number of Negro farmers increased 17.3 per cent, and now they own or control one-fourth of all the farm property in Alabama, having an aggregate value of \$97,370,000, or 107.5 per cent more farm property than they controlled at the beginning of the ten-year period.

The progress of the negroes in Alabama is typical of what the negroes are doing in other states. With its colored population of 908,282, the third greatest negro population in the United States, Alabama affords a striking illustration of what the race has accomplished.

The first negro bank in the United States was established in Alabama. In the Tuskegee Normal and Industrial institute, of which Booker T. Washington is head, it possesses the leading negro educational institution of the world. Now Alabama has the first railroad in America to be conceived, promoted, built and operated by negro people, namely, the Dixie line, running from Kowalaga Community, colored, fifteen miles to Alexander City, in the eastern part of the state, where it connects with the Central of Georgia railroad.

In agriculture, however, they are making the most progress. Fifty per cent of all the persons in the state engaged in agriculture are negroes. On the other hand, 75 per cent of all the negroes in the state are engaged in farming. There are 110,440 colored men operating farms.

The banking business is another line in which the negroes of the state are making progress. There are five banks in Alabama operated by negroes, the Alabama Penny Savings bank and the Prudential Savings bank of Birmingham, the Penny Savings bank of Selma, the Penny Savings bank of Anniston and the Penny Savings bank of Montgomery. A remarkable increase is shown during the ten years in the number of negroes who have established successful grocery stores, drug stores, real estate offices and other enterprises. In practically every city in the state where there are large numbers of colored people they have acquired the ownership of entire city blocks.

The negro church has kept pace with the progress of the negro in agriculture, commerce and education. In every city in Alabama where there is a large community of negroes they have built churches costing \$20,000 to \$50,000. The value of the church property owned by colored people of the state amounts in all denominations to \$4,000,000. Thus with the physical progress of the negro churches of Alabama has come intellectual and moral advancement.

To solve the problem of disposing of the dead a famous German architect proposes to erect in the chief cities immense pyramids, each of which will hold the ashes of 1,000,000 cremated bodies.

It sometimes happens that a woman marries a man to reform him—if she is unable to get a man who doesn't need reforming.

American moralists on the false pride of denominationalism have never had need to go to Kikuyu for a text. A plain one is revealed in the John F. Slater educational fund's examination of church schools for negroes in the South. In the cities and towns of 12 states it reports 50 cases of the flagrant duplication of effort by denominational schools.

The tactful administrators of the fund appeal to a sense of denominational expediency. One co-operative school, founded on that at present strongest, should generally suffice. Each church might put the money saved "into some strong, central college or industrial institute."

Or if no one church school might be left with the work, especially in primary education, might not all with draw to advantage and co-operate with the public school authorities in providing better facilities? No one thinks money for negro education can be made to go too far; and the churches could recite with more fervor the immense need for contributions if their own failure to co-operate were not in part responsible for it.—Editorial in the New York Post.

## SICK? TIRED? WEAK?

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Ark Lights.  
Church—What kind of lights did Noah have in the ark?  
Gotham—Two tapers, I believe.

Inhuman.  
"Dabbs is the meanest husband I know."  
"You don't say so?"  
"Yes; he won't give his wife a chance to find fault with him."

What He Feared.  
He was watching his neighbor's troublesome boy climb a tree, and he had a look of painful anxiety on his countenance.  
"Are you afraid the lad will fall?" he was asked.  
"No," he replied; "I'm afraid he won't."

Where He Had Seen It.  
Traveling in Donegal not long ago, a clergyman engaged a loquacious boatman to row him on one of the lakes and show him the sights. They inspected a ruined castle with the legend of a banshee. The clergyman, thinking he would put a poser to the loquacious Irishman, who knew everything, inquired:  
"Have you ever seen a banshee, Pat?"  
"Aye, bedad, that I have, your reverence."  
"Indeed!" said the clergyman, with an incredulous smile. "And pray, where did you see one?"  
"Stuffed, in a museum," replied the unabashed Celt, without any hesitation.

## Keep Cool and Comfortable

Don't spend so much of your time cooking during hot weather; and your family will be healthier without the heavy cooked foods.

Give them

## Post Toasties

They're light and easily digested and yet nourishing and satisfying. No bother in preparation—just pour from the package and add cream and sugar—or they're mighty good with fresh berries or fruit.

"The Memory Lingers"